



# sherwood

## GOLF & COUNTRY CLUB

### THEMED BUFFETS

#### **Southwest Bistro**

Green Chili Corn Bread, Butter and Local Honey

Southwestern Caesar Salad with Roasted Corn, Black Beans and Garlic Chipotle Chili Dressing

Jicama Cilantro Mango Salad

Oven roasted Catch of the Day, Three Bean Stew and Roasted Poblano Salsa

Ancho Ribs with Chili Barbecue

Individual Lemon and Tequila Tarts

Coffee and Tea

**\$38.00/person**

\*\*\*\*\*

#### **Stay Fit**

Arugula, Pear and Reggiano Salad, Lemon –Grape Seed Vinaigrette

Avocado and Tomato Salad, Cumin Dressing

Grilled Sage Chicken with Mixed Grains, Herb Jus

Today's Catch with Lemon Confit and Broccolini

Whole Wheat Penne Pasta with Romano Beans, Goat Cheese

Green Tea and Honey Panna Cotta

Sliced Fresh Fruit with Chocolate and Caramel Sauce

Coffee and Tea

**\$34.00/person**

\*\*\*\*\*

## Mediterranean

Villager Salad of Cucumbers and Tomatoes  
 Mediterranean Greens with Olive Oil and Lemon Dressing  
 Hummus with Pita Bread  
 Marinated Olives and Feta Cheese  
 Grilled Flank Steak served with Orange and Cilantro  
 Green Beans with Almonds  
 Chicken Brochette with Couscous  
 Seafood Paella filled with Mussels and Shrimp  
 Penne tossed in Herb Sauce with Broccoli and Roasted Tomatoes  
 Traditional Baklava filled with Old World Spices, Assorted Nuts and Spiced Honey Lemon  
 Coffee and Tea

**\$36.00/person**

\*\*\*\*\*

### Traditional BBQ

Hamburgers, Hot Dogs & Sausages w/ Buns  
 Potato Salad  
 Cole Slaw  
 Macaroni Salad  
 Fresh Watermelon  
 Apple Pie  
 Lemonade

**\$19.00/person**

### Sherwood BBQ

Mac and Cheese  
 Texas Chili  
 Grilled Chicken & BBQ Pork Ribs  
 Corn on the Cob  
 Baked Beans  
 Potato Salad  
 Cole Slaw  
 Fresh Watermelon  
 Apple Pie  
 Lemonade

**\$29.00/person**

\*\*\*\*\*

## **BUILD YOUR OWN BUFFET - \$30.00/person**

### **Salads (choice of 2)**

Spring Mix Salad with an Assortment of Dressings

Basil Caesar Salad

Roasted Beets with Citrus and Feta

Italian Vegetable Salad

Coleslaw

Roast Fingerling Potato and Arugula salad

Three Bean Salad

**\*\*\* Additional item \$2.50 per person \*\*\***

### **Entrees (choice of 1)**

Roast Carved Beef with Horseradish and Red Wine Jus

Roast Pork Loin and Apple Cider Glaze

Salmon Wellington

Baked Ham and Pineapple

Grilled 8 oz N.Y. Steak (based on 1 per person)

Sherwood BBQ Ribs

Pineapple Chicken with Jalapeno Salsa

Caramelized Chipotle Chicken

Roast Pork Tenderloin with Apricot Miso Glaze

Plank Roasted Salmon with Nectarine and Serrano Salsa

**\*\*\* Additional item \$7.00 per person \*\*\***

### **Accompaniments (choice of 2)**

Roasted Potatoes

Mashed Potatoes

Wild Rice Pilaf

Steamed Baby Potatoes

Orzo with Feta, Tomatoes and Dill

Vegetable Medley

Cider Glazed Carrots

Roast Asparagus and Peppers

**\*\*\* Additional item \$3.50 per person \*\*\***

### **Desserts**

Assorted Desserts and Cakes

Freshly Brewed Tea and Coffee

**\*\*\*\$5.00 additional charge per person for buffets with fewer than 25 guests\*\*\***